



•••••••• 2 TACOS PER ORDER ••••••••

STEP 1: CHOOSE ONE TACO STYLE

- AUTHENTIC STYLE** Topped with chopped cilantro and onion with a garnish of radish, Mexican green onion, nopales, and lime
- GRINGO STYLE** Topped with shredded lettuce, pico de gallo, queso Chihuahua, and crema Mexicana
- VEGAN STYLE** Topped with shredded lettuce, pico de gallo, and vegan cheese

STEP 2: CHOOSE ONE TORTILLA STYLE

- SOFT CORN** **SOFT FLOUR** **CRUNCHY CORN SHELL**

All tacos can be made gluten-free with a soft corn tortilla or crunchy corn shell

STEP 3: CHOOSE ONE FILLING

- ADOBO COSTILLAS** Chile pequin braised short ribs \$8.5
- CHORIZO** Spicy ground Mexican pork \$8
- AL PASTOR** Roasted pineapple-marinated pork \$9
- CHICKEN TINGA** Chipotle roasted chicken \$8.5
- CARNITAS** Braised shredded pork \$8.5
- GRINGO MEAT** Seasoned ground beef \$7.5
- CARNE ASADA** Marinated grilled skirt steak \$9.8
- CAMARONES** Roja salsa sautéed shrimp \$9.8
- LENGUA** Seasoned beef tongue \$9.5
- FRIED COD** Lightly battered fried cod with lime and salsa piña \$8.5
- VEGETARIANOS** Fried chayote, yuca, and nopales \$8.5
- FRIJOLETS REFRITOS** Smashed black beans and avocado \$7.5
- BEYOND TACO** Seasoned Beyond plant-based meatless beef \$9

STEP 4: WANT SALSA 75¢ ea. OR GUACAMOLE? \$2.5 ea.

- CASA** **PICO DE GALLO** **BLANCA** **ROJA** **VERDE** **CREMA**
- PINA** **PICOSA** **MOLE POBLANO** **HOUSE GUACAMOLE**

STEP 5: INCREASE YOUR ORDER?

- 4 TACOS** **6 TACOS** **8 TACOS** **10 TACOS** **12 TACOS**

STEP 6: ADD RICE AND/OR BEANS? \$2.5 ea.

- ARROZ ROJO** **FRIJOLETS CHARROS** **FRIJOLETS REFRITOS**